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FAMILY LIVING

Bulletin No. 23

June, 1952

File: 6-F7

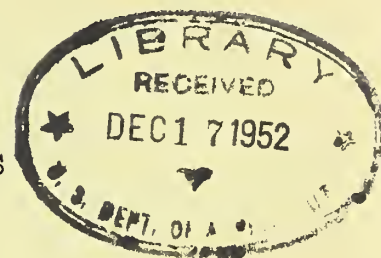
UNITED STATES DEPARTMENT OF AGRICULTURE

Reserve

FARMERS HOME ADMINISTRATION

439 New England Building

Topeka, Kansas



FOOD PRODUCTION AND PRESERVATION SUGGESTIONS

USE OF CHEMICALS

Calcium Chloride salt tablets may be added to the jar when canning whole tomatoes to keep them firm.

Amount to use: 1 tablet per pint.

Source: Check with your local drug store. If they do not have calcium chloride salt tablets they may be willing to order a small supply.

Ascorbic Acid (Vitamin C) may be used for most of the fruits, such as peaches, pears and plums that need anti-darkening treatment. This is very effective in preserving color and flavor of fruits and adds nutritive value. It also adds to the expense.

Ascorbic acid is available in crystalline, powdered or tablet form. The tablets are somewhat more expensive and more difficult to dissolve and the filler in the tablets may make the sirup cloudy.

Amount to use: Crystalline or powdered - 1/2 teaspoon to a quart of sirup.

Source: Local drug store or locker plant.

There are on the market special anti-darkening preparations made of ascorbic acid mixed with sugar or with sugar and citric acid. Use manufacturer's directions for these. Ascorbic acid purchased in this form may be more expensive.

Refer to food preservation bulletins for additional information.

STORAGE OF CANNED FOOD

Arrange for a cool, dark, dry storage place. Dampness causes metal lids to rust. Heat and light cause food to lose flavor and vitamins. Some foods may lose color as well. Keep canned food away from hot pipes, radiators, or the furnace. The cooler the storage place, the better, as long as foods do not freeze.

Provide shelves for canned foods not kept in cases. If food is put away in cases, stand the cases on racks to keep them off the floor. Check seals carefully before storing and handle canned food with care in order to prevent breaking the seal.

KANSAS WEATHER IS UNPREDICTABLE

Last June it was too wet, this year it's too dry! The hot dry weather of the past few weeks, has undoubtedly taken its toll on gardens. Families should not give up, especially if we have rain before July 15. Continuous planting usually pays. In late summer and early fall we may have ideal weather for gardens.

The families who mulched their tomatoes this year made a wise move. Generally mulching tomatoes is a good practice in most areas of Kansas.

